



COMMERCIAL USE AUTHORIZATION

EXHIBIT D: Test Questions for backcountry food worker permit

Name_____

Organization_____

Phone Number_____

Mailing address_____

E-mail address_____

- 1 Hands shall be washed:
 - a. After using the toilet
 - b. After handling raw meat
 - c. Before putting on gloves
 - d. After sneezing/coughing
 - e. All of the above
- 2 **At least** one guide on each excursion shall be a **certified food handler**. Food service shall be in compliance with the relevant portions of the FDA's most current Food Code. Where a strict application of the FDA food code is not possible, the changes detailed in RM83F C2. – C.8 are permitted.
 - a. True
 - b. False
- 3 If a person has a gastrointestinal illness (vomiting &/or diarrhea) they shall be restricted from food handling and water treatment:
 - a. While the symptoms are present and 3 days after illness symptoms have gone.
 - b. While the symptoms are present and 24 hours after illness symptoms have gone.
 - c. When they begin to feel better.
 - d. While the symptoms are present and 4 days after illness symptoms have gone.
- 4 Dry foods will be stored in sealed containers to protect them from moisture and rodents. Food will be stored separately from cleaning supplies, fuel, human waste receptacles or solid waste receptacles.
 - a. True
 - b. False
- 5 Bare handed contact should be minimized with ready-to-eat food products. Gloves or utensils are strongly encouraged when handling foods that will not be cooked.
 - a. True
 - b. False
- 6 Water used for hand washing shall be
 - a. potable water.
 - b. surface water treated with 100 ppm chlorine and tested with test strips.
 - c. untreated only under extreme circumstances where sufficient treated water is not available and hand sanitizers containing 62% ethyl alcohol should be used per directions first washing with untreated water.
 - d. All of the above
- 7 Potentially hazardous foods (including raw eggs) will be stored at or below
 - a. 55°F

- b. 45°F
 - c. 85°F
 - d. 65°F
- 8 Potentially hazardous foods will be stored
- a. so that they do not contaminate ready to eat foods.
 - b. with at least one thermometer in every cooler.
 - c. in the same cooler with the raw vegetables as long as the potentially hazardous foods are kept in durable, leak proof containers at the bottom of the cooler – double bagging is not adequate.
 - d. All the above
- 9 Potentially hazardous foods
- a. left over from a meal may be held for re-service.
 - b. can be prepared in advance in the backcountry.
 - c. Both a & b
 - d. None of the above.
- 10 In the back country kitchen and cooking facilities require a roof and walls.
- a. True
 - b. False
- 11 Final cooking temperature for chicken shall be:
- a 145 °F
 - b 165 °F
 - c 185 °F
 - d 41 °F
- 12 To make a 100 ppm bleach sanitizer solution you add
- a. 1 tablespoon of 6% bleach to 1 gallon of water
 - b. 2 teaspoons of 6% bleach to 1 gallon of water
- 13 All potentially hazardous food such as chicken, hamburger, and fish that is cooked shall have the final temperature checked with a calibrated food thermometer.
- a. True
 - b. False
- 14 Disposable gloves shall be changed
- a. after handling raw foods and before handling cooked food.
 - b. if they are torn.
 - c. before you begin a different task.
 - d. all of the above
- 15 The trip leader will report to a National Park Service representative (ranger, concessionaire, public health consultant) when any trip participant or leader becomes ill with a gastrointestinal illness.
- a. True
 - b. False